



U.S. Serial No. 09/583,334 - 2 -

Please rewrite claims 1, 21, 23, 26 and 28 to read as follows, while cancelling the previous version of each of these claims.

-1. (Amended) A method of commercially producing an orange juice product, comprising:

harvesting a mid-season round orange cultivar selected from the group consisting of a Vernia cultivar, a Frost cultivar, or a combination of these mid-season cultivars, said harvesting providing said mid-season orange cultivar which has its peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, namely Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each peak harvesting season being within the growing territory of the mid-season cultivar;

extracting juice from a volume of said mid-season round oranges;

pasteurizing and collecting the resulting extracted orange juice as a mid-season orange juice having a Brix-to-acid ratio (BAR) during said

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sub C2
harvesting which is greater than that of either said early-to-mid season round orange fruit or said late season round orange fruit harvested within the time period of said harvesting; and

B1
blending, on a commercial scale, said collected mid-season orange juice with another orange juice source in order to provide a juice composition having a greater BAR value than and sensory qualities equivalent or superior to the sensory qualities of orange juice from either said early-to-mid season round orange fruit or said late season orange fruit harvested during said harvesting season.--

sub C2
-21. (Twice Amended) A method of commercially producing an orange juice product, comprising:

B7
harvesting a mid-season round orange cultivar selected from the group consisting of a Vernia cultivar, a Frost cultivar, or a combination of these mid-season cultivars, said harvesting providing said mid-season orange cultivar which has its peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, namely Hamlin orange fruit, and before the peak

Sub c28
harvesting season for late season round orange fruit,
namely Hughes Valencia and Rhode Red Valencia orange
fruit, each peak harvesting season being within the
growing territory of the mid-season cultivar;

extracting juice from a volume of said mid-season
round oranges;

B2
pasteurizing and collecting the resulting
extracted orange juice as a mid-season orange juice
having a Brix-to-acid ratio (BAR) during said
harvesting which is greater than that of either said
early-to-mid season round orange fruit or said late
season round orange fruit harvested within the time
period of said harvesting of the mid-season cultivar;

blending, on a commercial scale, said collected
mid-season orange juice with another orange juice
source in order to provide a juice composition having a
greater BAR value than and sensory qualities equivalent
or superior to the sensory qualities of orange juice
from either said early-to-mid season round orange fruit
juice or said late season orange fruit harvested during
said harvesting season;

said collecting provides an orange juice source
having a Color Number of at least 36 CN units; and

sub c2
B2
said blending blends at least about 5 volume percent, based on the volume of the orange juice, of said mid-season juice with said another orange juice source in order to provide an orange juice product having a Color Number in excess of 36 CN units.--

sub c3
B3
--23. (Twice Amended) A method of commercially producing an orange juice product, comprising:

harvesting Vernia cultivar round oranges which have their peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, namely Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each peak harvesting season being within the growing territory of the Vernia oranges;

extracting juice from a volume of said Vernia round oranges;

pasteurizing and collecting the resulting extracted orange juice as a mid-season orange juice having a Brix-to-acid ratio (BAR) during said harvesting which is greater than that of either said

Sub C3
early-to-mid season round orange fruit or said late season round orange fruit harvested within the time period of said harvesting of the Vernia oranges; and

B3
blending, on a commercial scale, said collected mid-season orange juice with another orange juice source in order to provide a juice composition having a greater BAR value than and sensory qualities equivalent or superior to the sensory qualities of orange juice from either said early-to-mid season round orange fruit or said late season orange fruit harvested during said harvesting season.--

Sub C4
--26. (Twice Amended) A method of commercially producing an orange juice product, comprising:

B4
harvesting Vernia cultivar round oranges which have their peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, namely Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each peak harvesting season being within the growing territory of the Vernia orange;

645 C4
extracting juice from a volume of said Vernia
round oranges;

pasteurizing and collecting the resulting
extracted orange juice as a mid-season orange juice
having a Brix-to-acid ratio (BAR) during said
harvesting which is greater than that of either said
early-to-mid season round orange fruit or said late
season round orange fruit harvested within the time
period of said harvesting of the Vernia oranges;

B4
blending, on a commercial scale, said collected
mid-season orange juice with another orange juice
source in order to provide a juice composition having a
greater BAR value than and sensory qualities equivalent
or superior to the sensory qualities of orange juice
from either said early-to-mid season round orange fruit
or said late season orange fruit harvested during said
harvesting season;

said collecting provides an orange juice source
having a Color Number of at least 36 CN units; and

said blending blends at least about 5 volume
percent, based on the volume of the orange juice, of
said Vernia juice with said another orange juice source

BY sub c4 in order to provide an orange juice product having a Color Number in excess of 36 CN units.--

sub c5 --28. (Amended) An orange juice composition comprising a blend of:

BS up to about 99 volume percent of a pasteurized mid-season orange juice supply, based upon the total volume of the composition, said mid-season juice having been pasteurized on a commercial scale and having a sensory profile equivalent or superior to that of 100 percent Hughes Valencia or Rhode Red Valencia orange juice from fruit harvested at about the same time as fruit from which said pasteurized mid-season juice originates;

at least about 1 percent by volume of a pasteurized orange juice supply other than said mid-season orange juice supply, based upon the total volume of the composition; and

said fruit from which the mid-season fresh orange juice originates is a round orange cultivar selected from Vernia cultivars, Frost cultivars, or a combination of these mid-season cultivars.--